

French Connection

BISTRO



LUNCH MENU

LIGHT MEALS

FRESH GREEN ASPARAGUS
edamame bean, organic durum wheat spaghetti, charred tomato sauce, rocket, garlic, herb & lemon pangrattato 110 | 170

SPICED, ROASTED CAULIFLOWER
homemade hummus, beetroot purée, herb shoots, masala oil, pine nuts, grilled pita 125

TEMPURA PRAWNS
honey, ginger & garlic soy and Japanese mayo (3)140 | (6)280

CHARCUTERIE & CHEESE BOARD
a combination of the best of both worlds, with couscous, baby leaves and a bread basket 175

SALADS & WRAPS

add a side bowl of French fries for 25 | 35

APPLE WOOD-SMOKED CHICKEN
avocado, roasted beetroot, bacon, lime crème fraîche 130

PULLED BEEF SHORT RIB
harissa paste, sweet red onion relish, hummus, rocket, confit cherry tomato, smoked BBQ mayo 130

GRILLED BABY CALAMARI
Spanish chorizo, warm Niçoise salad, white anchovy dressing 140

MAINS

POTATO & SPINACH GNOCCHI
brown sage butter, wilted spinach, almonds, romesco sauce, Parmesan 170

ROASTED MUSHROOM PAPPARDELLE
parsley oil, roasted garlic, chevin 170

MOULES FRITES
fresh mussels with white wine, cream and garlic, French fries, toasted baguette (when available) 115 | 185 (no French fries with starter portion)

CHAR-GRILLED BEEF BURGER
bacon, roasted mushrooms, white cheddar, tomato, crispy onion rings, harissa mayo, French fries 135

CHICKEN SCHNITZEL BURGER
crispy onion rings, BBQ mayo, tomato, red onion & avocado salsa, French fries 135

SUN-DRIED TOMATO & HERB WHIPPED FETA STUFFED CHICKEN BREAST
charred corn, pancetta lardons, wholegrain mustard sauce 175

VEAL SCHNITZEL
three-mushroom sauce (180g) 180

BEEF FILLET STROGANOFF
mushrooms, dill cucumber, sour cream, smoked paprika on savoury rice (150g) 195

DAILY FRESH FISH
(200g portion)
(we'll give you details) SQ

FILLET MIGNON
on a crouton, three-mushroom sauce, French fries (180g) SQ

BRAISED KAROO LAMB SHOULDER
garlic & mustard crust, ratatouille, jus 195

PAN-FRIED, LIGHTLY SMOKED FRANSCHHOEK TROUT
crispy leeks, oven-dried tomato, salsa verde 210

FRENCH CONNECTION BOUILLABAISSE
seafood soup with linefish, prawns, mussels & calamari, parsley rouille, toasted baguette 225

SLOW-ROASTED, CRISPY HALF DUCK
caramelised fresh summer berries, raspberry vinegar jus 265

SIDE SALADS

baby leaf salad, mustard vinaigrette 30

garden salad 35

tomato & red onion salad 35

VEGETABLES

extra bowl of French fries 25 | 35

onion rings 30

extra bowl of vegetables 35

sautéed mushrooms in garlic & herb butter 50

PLEASE NOTE that certain menu items may contain traces of nut, egg, soya, wheat and other allergens. We are therefore unable to guarantee the absence of the above ingredients in the menu items.



STEAKS

All our steaks are A-grade meat, hung for one week and wet-aged in vac pac for at least two weeks. We hope you can taste the difference. Our steaks can be basted with one of the following bastings of your choice: Red wine BBQ, fresh herbs and olive oil or crusted with black pepper and mustard seeds.

Our steaks are served with French fries or potato of the day and vegetables (where applicable). A garden side salad can be substituted for fries & veg for those avoiding carbs!

RUMP
300g portion 170

SIRLOIN
200g portion 165
300g portion 195

FILLET
250g portion SQ

Due to the massive seasonal fluctuations in the price of beef fillet and fresh fish the price will reflect on the daily specials board.

SAUCES & BUTTERS

Au poivre · Béarnaise

Three-mushroom cream

Wholegrain mustard sauce

Bone marrow, red wine & chive butter

Café de Paris butter

Garlic & parsley butter

Masala, chilli & coriander butter 35

DESSERT

PASSION FRUIT CHEESECAKE
raspberry coulis 75

CRÈME BRÛLÉE
orange & almond biscotti 80

PEAR TARTE TATIN
vanilla crème fraîche 80

FRESH SUMMER BERRIES
mini meringues, blueberry jelly, strawberry yoghurt ice cream 85

WARM BELGIAN CHOCOLATE TART
homemade praline ice cream 85

FRENCH CONNECTION CHEESE BOARD
a selection of local cheeses, preserves, biscuits (we'll give you details) 135

TRIO OF BELGIAN CHOCOLATES 35

Please note that a 10% discretionary service charge will be added to parties of eight or more.